

Rémoulade Sauce

Ingredients

- 2 c. heavy cream
- 3 clove garlic
- 2 sprig fresh rosemary
- 1 tbsp. sweet paprika
- 2 tbsp. peanut oil
- 3/4 c. brunoise (small dice) of red onion
- 1/2 c. brunoise (small dice) of red bell pepper
- 1/2 c. brunoise (small dice) of yellow bell pepper

Directions

1. In a saucepan, combine the heavy cream, garlic, rosemary, and paprika. Reduce by half. Allow to cool to room temperature.
2. In a sauté pan, heat the peanut oil. Sweat the onions, and red and yellow bell peppers until glossy. Transfer to a plate and allow to cool to room temperature.
3. Once both mixtures have cooled to room temperature, combine in a bowl and mix thoroughly. Serve immediately.